

Our State eats

Published in the October 2012 issue of Our State

Shrimp Hush Puppies & Horseradish Sauce

- 2 cups yellow cornmeal
- 1 teaspoon baking powder
- ½ cup corn kernels
- 1 tablespoon sugar
- 1 cup onion, diced
- 1 tablespoon Cajun spice
- 1 cup flour
- 1 egg, beaten
- 1 tablespoon garlic, chopped
- 1 cup tomato, diced
- 1½ cups milk
- 2 cups shrimp, cooked and chopped

Combine ingredients in a bowl, and mix thoroughly. Add more milk if the mixture needs to be moistened.

Heat oil to 375°. Spoon out batter, and fry in small batches for 3 to 5 minutes.

For the horseradish sauce:

- 2 cups mayonnaise
- 1 cup sour cream
- ½ cup bottled horseradish, drained
- ½ cup roasted red pepper, diced
- Salt and pepper to taste

Combine ingredients, and serve.



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